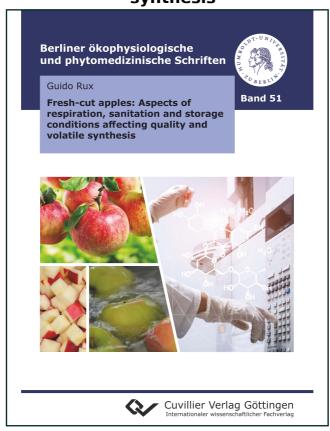


Guido Rux (Autor)

Fresh-cut apples: Aspects of respiration, sanitation and storage conditions affecting quality and volatile synthesis



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